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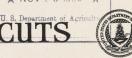


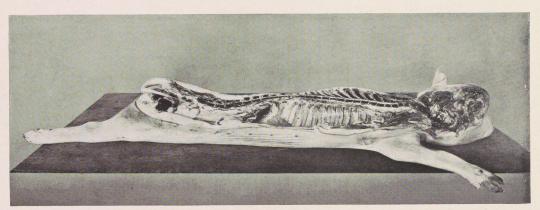
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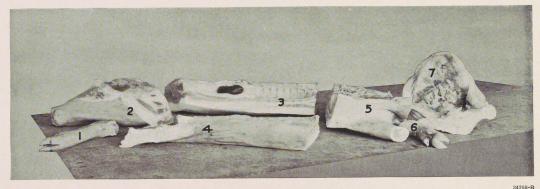
## ROUGH AND TRIMMED PORK CUI





PORK READY FOR CUTTING

8079-C



ROUGH CUTS OF PORK

34258-

1. Foot.

2. Ham.

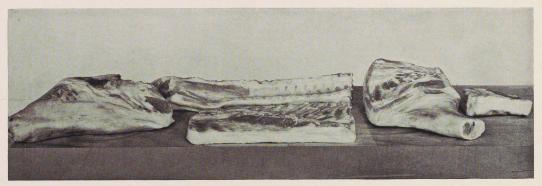
3. Loin.

4. Bacon.

5. Shoulder.

6. Foot.

7. Head.



TRIMMED CUTS OF PORK

34259-B

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